# Western Sydney Region RTO

**Assessment Package**

**Package Overview for Assessors**

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| **Package Number**  **Package Title** | Certificate II in Hospitality  SIT20207 | |
| **Training Package** | Hospitality SIT20207 | |
| **Unit(s) /Elements to be assessed by this package:** | **Implement Food Safety Procedures SITXFSA001A**  1. Implement procedures for food safety (Performance criteria 1.1 to 1.6)  2. Store food safely. (Performance criteria 2.1 to 2.3)  3. Prepare food safely (Performance criteria 3.1 to 3.4)  4. Provide safe single use items(Performance criteria 4.1 to 4.2)  5. Maintain a clean environment(Performance criteria 5.1 to 5.5)  6. Dispose of food safely. (Performance criteria 6.1 to 6.2) | |
| **Evidence being provided for;** | **Implement Food Safety Procedures SITXFSA001A** | |
| **Package contents and information for assessors** | **Pages 2** | Assessment Notice |
|  | **Pages 3** | Task 1 - Recipe |
|  | **Pages 4** | Task 1 - Checklist |
|  | **Page 5-6** | Task 2 – HACCP grid and student question sheet |
|  | **Page 7** | Task 2 Teacher answer sheet |
|  | **Page 8** | Assessment feedback form |
| **Equipment and/or resources required** | Food for practical  Disposable food containers | |
| **Other comments** | \*This unit would combine well with Organise and Prepare Food SITHCCC001A | |

# Western Sydney Region

# Vocational Education and Training

### Assessment Notice

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| **VET Framework: Hospitality** | |
| **Assessor / Teacher:** | |
| **Unit of competency:**  **Implement food safety procedures SITXFSA001A** | |
| **Date Given : Due Date:** |
| Employability Skills are incorporated into this task. |

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| **Student Instructions**  **Task 1 Practical Work**  You are required to prepare, cook, and serve a takeaway Chicken Caesar Salad. You will use this task to demonstrate your ability to follow food hygiene protocols.  Specifically you will need to ensure that you:   * Store food appropriately (correct containers, temperatures, and times) * Prepare food in a safe manner to ensure that it is protected from contamination. * Clean and sanitise equipment, surfaces and utensils used during food handling process. * Store, display and provide single use items so that they are protected from damage and contamination.   Date of practical: ………………………………………………..  **Task 2 Comprehension Task**  Observe the HACCP table provided and use the information on it to answer the questions. |

**Task 1 - Chicken Caesar Salad**

Ingredients

Dressing

1 egg

20ml white wine vinegar

10ml dijon mustard

1 anchovy fillet – finely chopped

1 garlic clove – crushed

125ml olive oil

1 small chicken breast

¼ c flour

1 egg

½ c bread crumbs

1 bacon rasher - macedoine

¼ baby cos lettuce

1 slice white bread - macedoine

¼ c oil

1T shaved parmesan

1 egg

1 single use food container

Mise-en-place

1. Prepare chicken
2. Use a mallet to flatten the chicken
3. Crumb chicken
4. Store until required
5. Prepare dressing
6. Whisk egg, vinegar, mustard, anchovy and garlic together
7. Very slowly drizzle oil into the mix, beating constantly until thick and glossy
8. Store until required
9. Place egg in saucepan of cold water.
10. Bring to boil. Boil 3 minutes.
11. Remove from saucepan and allow to cool.
12. Peel egg and store until required
13. Prepare croutons
14. Heat oil in fry pan
15. Place bread in oil and fry until crisp and golden
16. Drain on absorbent paper
17. Store until required
18. Fry bacon until crisp. Drain and store until required
19. Wash and drain lettuce. Store until required.

Service

1. Heat oil in fry pan and fry chicken until golden and cooked through
2. Whilst chicken is cooking assemble salad
3. Place lettuce in bowl
4. Cut egg into quarters
5. Place egg, croutons, bacon and parmesan onto lettuce
6. Gently combine
7. Place salad into single use containers
8. When chicken has cooked, remove from heat, slice and place onto salad
9. Drizzle dressing over salad
10. Serve

**Practical Work Task Checklist**

**Name : \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Date \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Implement Food Safety Procedures SITXFSA001A**

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| --- | --- | --- | --- |
| **Competency Assessment Task Checklist** | **Satisfactory**  **(S)** | **Not Yet**  **Satisfactory**  **(NYS)** | **Comments** |
| Select food storage conditions appropriate to the specific food type |  |  |  |
| Store food in the appropriate environmental conditions so that it is protected from contamination and to ensure its freshness, quality and appearance |  |  |  |
| Store food at appropriately controlled temperatures |  |  |  |
| Prepare food in a safe manner to ensure that it is protected from contamination. |  |  |  |
| Use cooling and heating processes that will not adversely affect the microbiological safety of the food. |  |  |  |
| Monitor temperature of food throughout the preparation process to achieve microbiological safety of the food at all times. |  |  |  |
| Clean and sanitise equipment, surfaces and utensils used during food handling process. |  |  |  |
| Store, display and provide single use items so that they are protected from damage and contamination. |  |  |  |

**Task 2 – Observe the following HACCP Table for the production of crumbed chicken and answer the questions on the attached sheet.**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Production**  **Steps** | **Hazard analysis** | **Critical Control Points** | **Control Measure** | **Critical Limits** | **Monitoring Procedures** | **Corrective Action** | **Documentation Procedures** |
| Storing of chicken | Biological | Yes | Temperature | Temperature not to exceed 4oc | Refrigerator thermometer check (2x/day) | Discard all product | Record results of check in Log book |
| Crumbing of chicken | Physical  Biological | Yes  Yes | Visual Inspection  Time | No visible contaminants  Complete task and return to refrigerator (less than 4oc) within 2 hours | Visual inspection prior to commencing task  Clock | Discard contaminated product  If over 2 hours cook immediately. | Stock control sheet  Inform supervisor  Date and time sticker applied to prepared food |
| Storage of chicken | Biological | Yes | Temperature | Temperature not to exceed 4oc | Refrigerator thermometer check (2x/day) | Discard all product | Record results of check in Log book |
| Shallow frying of chicken | Biological | Yes | Temperature  Time | Must exceed 65oc  4 minutes per side | Visual check to ensure oil is sizzling prior to frying chicken  Clock  Visual inspection to ensure cooked | Heat oil further and recheck  Cook further |  |
| Hot hold of chicken | Biological | Yes | Temperature  Time | Temperature must exceed 65oc  No more than 2 hours | Bain Marie Thermometer  Time record labels | Discard all product | Record results of check in temperature log book |

**Task 2 – Student Question and Answer Sheet**

1. What are the potential hazards that can occur during production of crumbed chicken?

……………………………………………………………………………………………………………………………………………………………………………………………………

1. What temperature should the chicken be kept at during storage?

………………………………………………………………………………………………….

1. How often should the temperature of the refrigerator be monitored?

………………………………………………………………………………………………….

1. Where should the temperature of the refrigerator be recorded?

………………………………………………………………………………………………….

1. What should you do f the refrigerator broke down and the temperature of the chicken rose during storage?

………………………………………………………………………………………………….

1. Why should the chicken be immediately cooked if it has been out of the fridge for more than 2 hours?

…………………………………………………………………………………………………………………………………………………………………………………………….……….

1. What temperature should the cooked chicken be kept at in the bain marie (hot hold)?

………………………………………………………………………………………………….

1. How can you tell how long the chicken has been in the bain marie?

………………………………………………………………………………………………….

1. What should you do if the cooked chicken has been in the bain marie for 2 hours and 15 minutes?

………………………………………………………………………………………………….

**Task 2 – Teacher Answer Sheet**

1. What are the potential hazards that can occur during production of crumbed chicken?

*Physical and Biological Hazards*

1. What temperature should the chicken be kept at during storage?

*Less than 4oc*

1. How often should the temperature of the refrigerator be monitored?

*2 times per day*

1. Where should the temperature of the refrigerator be recorded?

*In the log book*

1. What should you do f the refrigerator broke down and the temperature of the chicken rose during storage?

*Throw it out*

1. Why should the chicken be immediately cooked if it has been out of the fridge for more than 2 hours?

*All food should be returned to the refrigerator within 2 hours or cooked. This applies to all foods that are potentially hazardous, and is to limit bacterial growth*

1. What temperature should the cooked chicken be kept at in the bain marie (hot hold)?

*Above 65oc*

1. How can you tell how long the chicken has been in the bain marie?

*By looking at the time record label.*

1. What should you do if the cooked chicken has been in the bain marie for 2 hours and 15 minutes?

*Throw it out*



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# Vocational Education and Training

**Assessment Feedback**

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| **VET Framework:** Hospitality |
| **Assessor / Teacher:** |
| **Unit of competency**  Implement Food Safety Procedures SITXFSA001A |
| **Evidence provided for:** |
| **Due Date: Date Received:** |

**Overall Result Competent / Not Yet Competent**

|  |  |  |
| --- | --- | --- |
| **Unit Code** | **Elements of Competency** | **Competent/Not Yet Competent** |
| *Implement Food Safety Procedures SITXFSA001A* | Implement procedures for food safety (Performance criteria 1.1 to 1.6) |  |
| Store food safely. (Performance criteria 2.1 to 2.3) |  |
| Prepare food safely (Performance criteria 3.1 to 3.4) |  |
| Provide safe single use items(Performance criteria 4.1 to 4.2) |  |
| Maintain a clean environment.(Performance criteria 5.1 to 5.5) |  |
| Dispose of food safely. (Performance criteria 6.1 to 6.2) |  |

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| **Assessor / Teacher Comment:**  **Signature:**  ……………………………………………………………………….. **Date**: |
| **Student Comment:**  **Signature:**  ……………………………………………………………………….. **Date**: |